

The Farmhouse *Bistro*

Post-Show Menu

Appetizers

Baked French Onion Soup

With caramelized onions and croutons; topped with melted Gruyere cheese 9

Pumpkin and Asparagus Crab Bisque

Topped with cinnamon crème fraiche Cup 7 Bowl 10

Shrimp and Crab Martini

Chilled jumbo shrimp and jumbo lump crab meat in a tangy vodka cocktail sauce 13

Hummus & Brie en Croute

With assorted flat breads and fresh fruits 12

Salads

Bistro Salad

Our signature salad with fresh baby spinach, bleu cheese crumbles, caramelized pancetta bits, fresh strawberries, and candied pecans; with our specialty strawberry vinaigrette Appetizer 8.50 Entrée 14

Caesar Salad

Fresh hearts of romaine with homemade garlic croutons, Romano cheese, and anchovies; tossed in a tangy Caesar dressing Appetizer 8 Entrée 12

Spring House Salad

Baby spring field greens with red onions, heirloom tomatoes, English cucumbers, baby carrots, and baby bell peppers; served in a homemade champagne vinaigrette Appetizer 8 Entrée 12

Desserts

Coppa Mascarpone 10

A chocolate cream followed by a smooth mascarpone cream; topped with Amaretto cookie crumbs and chocolate curls

Sorbet Ripieno 9

Italian sorbets in the natural fruit shell; lemon or orange flavor

Key Lime Cheesecake 7

Apple Crisp 8

Served with a scoop of vanilla ice cream